

# Kansas Department of Agriculture

## Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502  
(office) 785-564-6767 (fax) 785-564-6779

### KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

**Insp Date:** 5/19/2015      **Business ID:** 96145FE  
**Business:** CHINA BUFFET MOGOLIAN BBQ

2030 E SANTA FE  
OLATHE, KS 66062

**Inspection:** 42001732  
**Store ID:**  
**Phone:** 9133930868  
**Inspector:** KDA42  
**Reason:** 03 Complaint  
**Results:** Follow-up

#### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/19/15	11:45 AM	03:15 PM	3:30	0:10	3:40	0	
Total:			3:30	0:10	3:40	0	

#### FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 8 Priority foundation(Pf) Violations 3

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

#### INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

***This item has Notes. See Footnote 1 at end of questionnaire.***

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

##### Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
.. .. p .. ..

##### Employee Health

2. Management awareness; policy present.

Y N O A C R  
p .. .. .. ..

3. Proper use of reporting, restriction and exclusion.

p .. .. .. ..

##### Good Hygienic Practices

Y N O A C R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		..	p	..	..	p	..
Fail Notes	2-401.11 EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result. [Upon arrival, plate of food with watermelon half eaten, open container of soup with spoon stored on preparation table next to prepared food. Employee drink with no lid stored on cutting board on preparation table. COS-Voluntary discard.]						
5. No discharge from eyes, nose and mouth.		p	..	..	..	..	..
Preventing Contamination by Hands		Y	N	O	A	C	R
6. Hands clean and properly washed.		p	..	..	..	..	..
7. No bare hand contact with RTE foods or approved alternate method properly followed.		p	..	..	..	..	..
8. Adequate handwashing facilities supplied and accessible.		p	..	..	..	..	..
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.		p	..	..	..	..	..
10. Food received at proper temperature.		..	..	p	..	..	..
11. Food in good condition, safe and unadulterated.		p	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.		..	..	..	..	..	..
Protection from Contamination		Y	N	O	A	C	R
13. Food separated and protected.		..	p	..	..	..	..
Fail Notes	3-302.11(A)(1)(a) P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [Raw fish and raw beef were stored above an opened face container with bean sprouts in the walk in cooler. COS, raw fish and raw beef were removed.]						
	3-302.11(A)(1)(b) P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Raw shrimp was stored above ready to eat crab salad in the walk in cooler. COS, raw shrimp removed.]						
	3-302.11(A)(2) P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [Raw chicken was stored above raw beef in the walk in cooler. COS, raw chicken removed.]						
14. Food-contact surfaces: cleaned and sanitized.		..	p	..	..	p	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination			Y	N	O	A	C	R
Fail Notes	4-601.11(A)	Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [On shelf, 7 pans stored as clean with dried food debris. On shelf above 3 vat sink 5 pans stored as clean with dried food debris. In bucket on shelf, knife and slicer stored as clean with accumulation of dried food debris. Counter top can opener stored as clean with food residue on the blade. COS-Rewashed and sanitized items and equipment.]						
	4-602.11(E)(4)	Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [Bulk ice machine in kitchen and 2 bulk ice machines in server stations with accumulation of black mold on inside top portion.]						
	4-702.11	P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [Employee at 3 vat sink cleaning equipment with no detectable sanitizer. COS-Added chlorine, measured at 100ppm. rewashed and sanitized equipment.]						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.			..	..	p	..	..	..
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
16. Proper cooking time and temperatures.			p	..	..	..	..	..
<b>This item has Notes. See Footnote 2 at end of questionnaire.</b>								
17. Proper reheating procedures for hot holding.			..	..	p	..	..	..
18. Proper cooling time and temperatures.			..	..	p	..	..	..
19. Proper hot holding temperatures.			..	p	..	..	..	..
<b>This item has Notes. See Footnote 3 at end of questionnaire.</b>								
Fail Notes	3-501.16(A)(1)	P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [Breaded chicken 130F was on the buffet line. COS, breaded chicken discarded]						
20. Proper cold holding temperatures.			..	p	..	..	p	..
<b>This item has Notes. See Footnote 4 at end of questionnaire.</b>								
Fail Notes	3-501.16(A)(2)	P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [Upon arrival, On counter, 1 pan of prepared spring rolls with shredded cabbage at 60F. Spring rolls left on counter during inspection for 2 hours. COS-Placed in walk in cooler.]						
21. Proper date marking and disposition.			p	..	..	..	..	..
<b>This item has Notes. See Footnote 5 at end of questionnaire.</b>								
22. Time as a public health control: procedures and record.			p	..	..	..	..	..
Consumer Advisory			Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods.

Y N O A C R  
.. p .. .. ..

*Fail Notes* 3-603.11(B) *Pf - Consumer Advisory for Raw or Undercooked Food (Disclosure requirements) - DISCLOSURE shall include: A description of the animal-derived FOODS, such as "oysters on the half shell (raw oysters)," "raw-EGG Caesar salad," and "hamburgers (can be cooked to order)"; or, Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.*  
[No consumer advisory for raw fish at the sushi bar.]

## Highly Susceptible Populations

24. Pasteurized foods used; prohibited foods not offered.

Y N O A C R  
.. .. . p .. ..

## Chemical

25. Food additives: approved and properly used.

Y N O A C R  
.. .. p .. ..

26. Toxic substances properly identified, stored and used.

.. p .. .. ..

*Fail Notes* 7-102.11 *Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.*  
[In kitchen, container of clear water in a bucket labeled soy sauce. Person in charge stated it was bleach water. COS-Labeled. In waitress station, bucket of clear water not labeled. Person in charge stated it was bleach water for towels. COS-Labeled. A large sprayer was filled with a pink liquid was on the floor next to the water heater without a common name on the working container. PIC stated the liquid in the spray was a degreaser. COS, chemical labeled.]  
]  
7-201.11(B) *P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.*  
[In dry storage area, box of hand soap stored above cans of pie filling and cans of pudding.]

## Conformance with Approved Procedures

27. Compliance with variance, specialized process and HACCP plan.

Y N O A C R  
.. .. . p .. ..

## GOOD RETAIL PRACTICES

### Safe Food and Water

28. Pasteurized eggs used where required.

Y N O A C R  
.. .. . p .. ..

29. Water and ice from approved source.

p .. .. . .. ..

30. Variance obtained for specialized processing methods.

.. .. . p .. ..

### Food Temperature Control

31. Proper cooling methods used; adequate equipment for temperature control.

p .. .. . .. ..

32. Plant food properly cooked for hot holding.

.. .. p .. ..

33. Approved thawing methods used.

p .. .. . .. ..

***This item has Notes. See Footnote 6 at end of questionnaire.***

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control		Y	N	O	A	C	R
34. Thermometers provided and accurate.		p	..	..	..	..	..
Food Identification		Y	N	O	A	C	R
35. Food properly labeled; original container.		p	..	..	..	..	..
Prevention of Food Contamination		Y	N	O	A	C	R
36. Insects, rodents and animals not present.		p	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.		..	p	..	..	..	..
Fail Notes	3-305.11(A)(1) Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [In kitchen, box of raw chicken, box of raw shrimp, box of cantelope stored directly on the floor.]						
38. Personal cleanliness.		p	..	..	..	..	..
39. Wiping cloths: properly used and stored.		..	p	..	..	..	..
Fail Notes	3-304.14(B)(1) Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [Wet wiping cloth stored counter in kithchen and not in a chemical solution. ]						
40. Washing fruits and vegetables.		..	..	p	..	..	..
Proper Use of Utensils		Y	N	O	A	C	R
41. In-use utensils: properly stored.		p	..	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.		..	p	..	..	..	..
Fail Notes	4-901.11(A) Equipment/utensils (Air drying) After cleaning and SANITIZING, EQUIPMENT and UTENSILS shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface SANITIZING solutions), before contact with FOOD. [On shelf, 20-25 metal pans stored stacked wet and nesting.]  4-903.11(A) Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [In side hallway of dining room, 2 boxxes of single use cups stored directly on the floor.]						
43. Single-use and single-service articles: properly used.		p	..	..	..	..	..
44. Gloves used properly.		..	..	p	..	..	..
Utensils, Equipment and Vending		Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		..	p	..	..	..	..
Fail Notes	4-202.11(A)(2) Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Raw chopped onions, raw chicken and fried noodles were stored in plastic food storage container with cracks in the plastic. COS, food items removed the containers.]						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items		p	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Utensils, Equipment and Vending

46. Warewashing facilities: installed, maintained, and used; test strips.

Y N O A C R  
p .. .. .

***This item has Notes. See Footnote 7 at end of questionnaire.***

47. Non-food contact surfaces clean.

.. p .. .

*Fail Notes* | 4-601.11(C) | NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Accumulation of dried food debris on slicer handles, meat press plate and legs.]

## Physical Facilities

48. Hot and cold water available; adequate pressure.

Y N O A C R  
p .. .. .

49. Plumbing installed; proper backflow devices.

p .. .. .

50. Sewage and waste water properly disposed.

p .. .. .

51. Toilet facilities: properly constructed, supplied and cleaned.

p .. .. .

52. Garbage and refuse properly disposed; facilities maintained.

p .. .. .

53. Physical facilities installed, maintained and clean.

.. p .. .

*Fail Notes* | 6-501.11 | PHYSICAL FACILITIES shall be maintained in good repair. [Kitchen make table with pooled water on bottom shelf. Sushi make table with pan underneath condenser catching water. Kitchen floor with broken tiles and not easily cleanable. Kitchen ceiling with 2 missing tiles and 10-15 tiles with water stains.]

6-501.114(A) | Premises (Unnecessary items) The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used. [In community hallway, 2 fryers stored not in use with accumulation of grease.]

6-501.12(A) | PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Accumulation of grease and food debris on floors, walls, between reach in coolers, under preparation tables, walk in cooler floor, walk in freezer floor, underneath 3 vat sink, hood vents and storage shelf.]

6-501.16 | After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. [Wet mop was left on the floor in the back hall way.]

54. Adequate ventilation and lighting; designated areas used.

p .. .. .

## Administrative/Other

55. Other violations

Y N O A C R  
p .. .. .

## EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed	Education Title #02	Consumer Advisory
	Education Title #36	Manual Cleaning Sanitizing
	Education Title #37	Manual Dishwashing Procedures Sign

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Accompanied by KDA31

## **Footnote 2**

### **Notes:**

Cooking temperature-Chicken/167F

## **Footnote 3**

### **Notes:**

Hot Holding-Steam table in kitchen-Sweet and spicy soup/154F, Steamer-Rice/143F, Steamer cooked rice 165F  
Buffet line fish 137F, shrimp 135F, egg rolls 143F, cheese crab 142F, black pepper pork 177F, honey chicken 163F, noodle 191F

## **Footnote 4**

### **Notes:**

Upon arrival, 2 large plastic containers of shredded cabbage piled over the food rim level on counter with prepared spring rolls. Person in charge stated an employee was preparing the spring rolls. Inspector spoke with person in charge about the health concerns. Explaining to prepare items in smaller batches and place items in walk in cooler between extended periods of time during the preparation. Person in charge placed the shredded lettuce only in the walk in cooler.

Cold holding-Make table-Cooked noodles/40F, Raw beef/39F, Cooked shrimp/39F, Sushi reach in cooler-Fish/42F, Sushi display-Fish/42F  
WIC, raw chicken 38F.  
RIC raw chicken 38F  
Cold buffet line mussels 40F, lettuce 38F, boiled eggs 41F, cut melon 40F

## **Footnote 5**

### **Notes:**

(Note) Cooked pork and noodles were in the walk in cooler without a preparation date. PIC stated the food items were cooked this morning.

## **Footnote 6**

### **Notes:**

In large metal container, sealed bags of raw shrimp thawing in ice water.

## **Footnote 7**

### **Notes:**

Chlorine warewash machine measured at 50ppm

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 5/19/2015      **Business ID:** 96145FE  
**Business:** CHINA BUFFET MOGOLIAN BBQ

2030 E SANTA FE  
OLATHE, KS 66062

**Inspection:** 42001732  
**Store ID:**  
**Phone:** 9133930868  
**Inspector:** KDA42  
**Reason:** 03 Complaint

### Time In / Time Out

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05/19/15	11:45 AM	03:15 PM	3:30	0:10	3:40	0	
Total:			3:30	0:10	3:40	0	

### ACTIONS

Number of products Voluntarily Destroyed 1

### VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Chicken Qty            Units            Value \$           

Description hot holding

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A



## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 5/19/2015      **Business ID:** 96145FE  
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2030 E SANTA FE  
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### NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 05/29/15

Inspection Report Number 42001732

Inspection Report Date 05/19/15

Establishment Name CHINA BUFFET MOGOLIAN BBQ

Physical Address 2030 E SANTA FE City OLATHE

Zip 66062

Additional Notes  
and Instructions

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